



HORS D'OEUVRES MENU



Chef Jeff Catering is the gold standard of professionalism, customer service, food quality and care! Whether it's a big meal for hundreds or a smaller customized party for a few, Chef Jeff will take great care of you and your guests!

-Joe O'Brien (Google Review)

Delight your guests with options they'll love!

Who doesn't like having options? From large corporate functions to intimate private parties, we have appetizers for any occasion. From classic to contemporary, light fare or a full cocktail party we have your event covered!

We offer an excellent selection of station, small bite and display appetizers featuring delicious flavors from around the world.

APPETIZERS

Wings – 20.00 / DZ

Mahogany – Buffalo – Lime Pepper – Jamaican – Hoisin BBQ – Plain

Hand Rolled Meatballs – 20.00 / DZ

All beef, hand rolled meatballs: Italian – Hoisin BBQ – Swedish – Asian Chili Plum

Lil Smokies – 25.00 / 5 DZ

Hoisin BBQ – Plain

Stuffed Mushrooms: Parmesan & Sausage – 20.00 / DZ

Mushrooms stuffed with savory fillings: sausage or parmesan

Stuffed Mushrooms: Crab – 25.00 / DZ

Mushrooms stuffed with crab meat

Hearty Sliders (2.75 oz of meat with buns)

Pulled BBQ chicken or jackfruit (vegan) sliders w/ Asian coleslaw 3.25

Jamaican chopped chicken 3.25

Buffalo shredded chicken w/ blue cheese sauce 3.25

Beef tenderloin slider w caramelized onions and horseradish sauce 6.50

Mini braised beef 4.50

Mini all beef burger w/ toppings 3.50

Mini ham & cheese slider 2.75

Slow cooked pulled BBQ pork sliders w/ Asian coleslaw 3.25

Mini Cubans – black forest ham, roast pork, swiss cheese, spicy dill pickles, mojo mustard 3.25

Skewers (priced individually)

Mahogany Satay – chicken, scallions, sesame seeds, mahogany glaze 3.25

Thai Peanut Satay – chicken marinated in Thai seasoned coconut milk, peanut sauce 3.25

Chicken Shawarma – marinated chicken in Mediterranean spices, served with cucumber sauce	3.50
Beef Kabobs – grilled marinated tenderloin, Calgary seasoning, red onions, sweet bell peppers, mushrooms	4.75
Chicken Kabobs – grilled marinated chicken, Calgary seasoning, red onions, sweet bell peppers, mushrooms	4.00
Veggie Kabobs – Calgary seasoning, zucchini, red onions, sweet bell peppers, mushroom	3.00
Mini Caprese Skewers – fresh mozzarella, grape tomatoes, fresh basil, olive oil	1.25
Fruit Kabob / Mini Fruit Kabob – fresh seasonal fruit on skewers	full: 3.00 mini: 2.25
Crostinis – 16.00 / DZ	
Bruschetta – Roma tomatoes, kalamata olives, fresh basil, garlic, olive oil Mediterranean – kalamata olives, sundried tomato hummus Southwest – red onions, sweet bell peppers, cilantro, cream cheese, house made seasoning Roasted Red Pepper – roasted red pepper hummus, roasted chickpeas, parsley Sunshine Thai – in house Thai seasoning, cream cheese, cilantro, wasabi peas	
Crostinis – 20.00 / DZ	
Avocado Goat Cheese – avocado goat cheese mousse garnished with pistachios	
Spicy Shrimp – shrimp siracha cream cheese mousse garnished with dill	
Canapés – 16.00 / DZ	
Deviled Ham – black forest ham, pickled relish, American sour dough	
Egg and Bacon – egg, avocado, apple cured bacon, chives, wheat bread	
Roma Boats – spinach and bacon mousse on top of Roma tomato spears	
Canapés – 20.00 / DZ	
Stuffed Endive – grilled asparagus, roasted red bell pepper, basil asiago mousse	
Tenderloin – beef tenderloin, creme fraiche horseradish, caramelized onions, rye toast	
Gravlax – gravlax, dill, Irish soul mustard sauce, pumpernickel	

Seafood – 25.00 / DZ

Sunshine Wasabi Shrimp Canapes – shrimp & wasabi cream cheese, on rye bread garnished with dill

Nori Stack – smoked salmon, sushi rice, rice wine vinegar, sugar, mirin, sake, nori sheets, wasabi paste, topped with wasabi caviar and pickled ginger

Seafood – 30.00 / DZ

Shrimp shooter – shrimp shooter, spicy cocktail sauce, lime points

Snacks – serves 25 guests

Chips – pita chips – assorted tortilla chips – assorted potato chips

Nuts – cashews, pecans, smoked almonds (ask about our gourmet flavors.) \$20

Popcorn – a variety of styles, Chicago mix, gourmet salts and seasonings .00

Dips – by the quart (serves 15 – 25 guests) \$25.00

Jazzy garden tomato salsa \$20.00

Corn & Black Bean salsa \$15.00

Pineapple mango salsa \$15.00

Chunky guacamole \$20.00

Assorted house made hummus dips – Mediterranean, roasted red pepper \$25.00

Individual Chip & Dip Boats \$15.00

Chips & Salsa

Chips & Guacamole

Pita Chips & Hummus \$1.75

\$2.50

\$1.75

DISPLAYS

Deli sandwich display (build your own) Trays of black forest ham, smoked turkey, assorted sliced cheeses, Roma tomatoes, red onions, chiffonade romaine; served on dollar rolls with mayo and Dijon mustard	125.00 – 25 guests
Mini deli sandwich display (assembled) Mini sandwiches with deli sliced meats, sliced cheeses, lettuce, tomatoes and condiments – served on choice of bread (dollar rolls or sub-style French bread)	150.00 – 25 guests
Relish display Baby pickles, assorted olives, capers, pickled peppers	30.00 – 25 guests
Crudite display Assorted blanched vegetables including: baby carrots, cauliflower, broccoli, yellow bell peppers, asparagus, yellow and red cherry tomatoes, celery sticks; served with dip	40.00 – 25 guests
Domestic cheese & cracker display An artistically displayed assortment of domestic cheeses, crackers and garnishes.	40.00 – 25 guests
Artisanal cheese & cracker display Chef curated assortment of artisan cheeses, artfully displayed with crackers and garnishes.	65.00 – 25 guests
Charcuterie Display Chef crafted display of cured meats, garnished with cheeses, nuts and fruits	135.00 – 25 guests
Antipasto Display Chef curated antipasto board including assorted cured meats, pickled vegetables, specialty cheeses and olives	75.00 – 25 guests
Jumbo shrimp display 2 lbs of 26-30 count peeled and tail on, w/ chef's spicy cocktail sauce	65.00 – 25 guests
In-house salmon displays Small: 75.00 (serves 15-20) Large: 150.00 (serves 30-40) In-house smoked or poached salmon, hardboiled egg whites & yolks, lemon, lime, capers, red onion, tomatoes; served with assorted crackers	
Fruit cascade Sliced seasonal fruit and berries, beautifully garnished	65.00 – 25 guests
Gourmet dessert bar display Assorted specialty full-portion dessert bars	32.00 – 25 guests
Gourmet dessert bites Assorted specialty mini portion dessert bars	35.00 – 25 guests